

Buffet Selector

(3 Courses - £19.95 per person - 2 Courses - £16.95 per person)

Starters

Please choose one starter from the selection below for all guests

(Our starters are served at your table)

Tomato and Roasted Red Pepper Soup (*v*)
Mushroom Soup (*v*)
Mature Cheddar and Smoked Bacon Potato Skins
Pork and Pistachio Terrine – Watercress Salad
Goats Cheese Roulade – Beetroot Salad (*v*)
Traditional Prawn Cocktail
Smooth Chicken Liver Pate - Cumberland Sauce

Main Course

Please choose three dishes from the selection below

(Our main courses are served from the servery)

Open Pie – Steak and Ale or Chicken, Ham and Leek – served with a Puff Pastry Lid
Braised Beef and Vegetable Casserole
Traditional Beef Lasagne
Rustic Homemade Chilli
Homemade Indian Curry - Chicken or Vegetable (*v*)
Poached Chicken with Pancetta and Baby Onions
Caribbean Jerk Chicken
Sweet and Sour Chicken
Creamy Fish Pie – Topped with Buttery Mashed Potatoes
Vegetarian Shepherds Pie – Lentils, Carrots, Onions and Peas, Topped with Sweet Potato Mash (*v*)
Butternut Squash, Feta and Spinach Lasagne (*v*)

Accompaniment Selector

Please choose three dishes to accompany your main course dishes from the selection below

Homemade Handcut Chips
Buttery Mashed Potato
Roast Potatoes
Buttered New Potatoes
Rice - Pilaf, Egg Fried or Boiled
Cauliflower Cheese
Braised Cabbage
Roasted Mediterranean Vegetables
Selection of Seasonal Vegetables
Selection of Assorted Salads

Desserts

Please choose one Dessert from the selection below for all guests

(Our desserts are served at your table)

Chocolate Fudge Cake
Cherry Bakewell Cheesecake
Lemon Meringue Pie
White Chocolate and Raspberry Pannacotta
Apple and Rhubarb Crumble - Custard

Tea or Coffee